

carev25--02/22/2000

RED MEAT EXPORT REQUIREMENTS FOR CANADA

ELIGIBLE/INELIGIBLE PRODUCTS

A. Eligible Product

1. Federally inspected meat and meat products are eligible for export to Canada.
 - a. Fresh/Frozen. The following products may be exported to Canada under certain conditions (See "Slaughter Requirements".)
 - (1) Carcass and Cuts.
 - (2) Hearts (mammalian).
 - (3) Livers.
 - b. Natural Casings.
 - (1) Natural casings originating and processed in the United States are eligible for export to Canada. (Casings originating in the United States and processed in other countries are ineligible for export to Canada).
 - (2) Natural casings imported from Australia and New Zealand are eligible for export to Canada when processed in the United States (grading is considered processing).
 - c. High Quality Beef. Fresh, chilled beef (USDA quality graded choice or prime) qualifies for export as high quality beef.
2. Products Not For Human Consumption.
 - a. Product classified as edible in the United States and in Canada, to be used as animal food must be consigned to a registered Canadian establishment for import inspection before product can pass to the pet food establishment.
 - b. Inedible Product for Animal Food. (See "Inedible Products for Animal Food").
3. U.S. Imported Meat and Poultry Product. Meat and poultry product imported from foreign countries into the United States is eligible for export to Canada (see DOCUMENTATION REQUIREMENTS.)
4. Mechanically Separated (Species).
5. Dried Blood. Classified as a meat product in Canada. Edible dried blood must comply with the export requirements of edible meat products. Inedible dried blood must be decharacterized and comply with the requirements of inedible meat products.
6. Rabbit Meat and Rabbit Meat Products. USDA inspected establishments slaughtering rabbits for export to Canada must be able to demonstrate that the chilling procedures employed do not result in an increase in weight due to moisture retention.
7. Ground meat may be exported from the U.S. into Canada. There is no restriction on the weight of the containers. The type of ground meat, ie. regular, medium or lean, must be identified in the product description on the export certificate.
8. Freshly dressed carcass meat sprayed with organic acids is now eligible for export to Canada, provided final approval for this procedure is granted by the Canadian Food Inspection Agency.
9. Pork Uteri must originate from an FSIS inspected facility eligible to export to Canada and carry the marks of inspection. The shipping containers must comply with Canadian labeling

requirements.

10. Ostrich Meat. Ostrich meat is eligible for export to Canada provided it is slaughtered/processed under Voluntary FSIS inspection and the shipment is accompanied with FSIS Form 9135-3.

B. Ineligible Meat Product

1. The importation of the following meat products are prohibited:
 - a. Pork skins (attached and detached) with black hair roots.
 - b. Meat food products that contain spleens, lungs, udders, mucous membranes, or parotid salivary glands.
 - c. Product with freezer burns or areas of dehydration.
 - d. Artificially colored product.
 - e. Meat inspected or identified under the following:
 - (1) Identification Service.
 - (2) Certification Service.
 - (3) Food Inspection Service.
 - (4) Reindeer Inspection Service.
 - f. Red Meat products that have been subjected to water hyperchlorinated above 20 ppm in the washing and chilling of red meat or on equipment contact surfaces without rinsing.* Exceptions: edible fat: lard, and tallow, livers previously removed from dressed carcasses that have been exposed to hyperchlorinated water and inedible meat products.
 - g. Natural casings originating in the United States and processed in other countries are ineligible for export to Canada.
 - h. Any meat products containing meat or a meat by-product derived from a calf (veal) of less than two weeks of age.
 - i. Any meat product identified as edible containing meat or a meat by-product derived from a boar or a cryptorchid pig.
 - j. Boneless ham products or whole muscle beef products containing injected ground or emulsified trimmings.
 - k. Non-amenable species that are not slaughtered and processed under federal meat inspection. This includes game meat (i.e. venison) imported under the control of the Food and Drug Administration (FDA).
2. The use of partially defatted meats, such as beef and pork is not permitted in ground meat being exported to Canada, because this product has been subjected to heat treatment during preparation and is not considered fresh. It can however, be used in cooked product.
3. Edible and inedible product certified for export to Canada cannot be stored in or shipped from a non-USDA inspected facility.
4. Ground meat from core samples taken from boxes of trim for subsequent analysis is not permitted entry to Canada.
5. Irradiated meat products cannot be exported to Canada.*

SLAUGHTER REQUIREMENTS

A. Meat: Fresh/Frozen.

1. Hearts (mammalian).
 - a. Remove the aorta and other major blood vessels to within 2 cm of their origin.
 - b. Auricles need not be trimmed except to permit removal of the major blood vessels.
2. Livers.
 - a. All livers must be branded unless labeled "For Further Processing."
 - b. Whole livers must have hepatic lymph nodes intact. Exceptions:
 - (1) Skinned, deveined livers prepared for subsequent slicing in Canada will be permitted entry only into a registered establishment.
 - (2) Skinned, deveined livers in sealed, consumer-size, vacuum packed bags must bear all mandatory labeling information.
 - c. Sliced livers in consumer-size packages are permitted entry without hepatic lymph nodes.
 - d. Calf livers must weigh between 1.5 - 6 lb.
3. High Quality Beef. Fresh, chilled beef qualifies for export as high quality beef provided that it meet the conditions for high quality beef outlined under "Documentation Requirements".

PROCESSING REQUIREMENTS

A. Meat

1. Added Substances.
 - a. Nitrates, nitrites.
 - (1) The input of nitrate/nitrite into raw or cooked product is permitted up to 200 ppm in combination.
 - (2) The guideline upper limit of the residual test should not exceed, in combination:
 - (a) 160 ppm for raw product.
 - (b) 80 ppm for cooked product.
 - (3) The processing procedure in the origin plant must be reevaluated if the residual test indicates that the guideline upper limit is exceeded.
 - b. The use of sorbates in beef jerky is prohibited.
 - c. Sausage.
 - (1) Antioxidants are prohibited.
 - (2) Soya and other extenders are permitted, but products containing them must be labeled as extended meat products.
 - (3) Extenders must be nutritionally equivalent to the meat they replace, must meet all of the requirements of the Canadian Food and Drug Regulations, and must be approved by the Canadian Meat Inspection Division. Exporters may contact the Division for details.
2. The standards for ground meat are as follows: Regular ground meat, maximum 30% fat; Medium ground meat, maximum 23% fat; Lean ground meat, 17% fat.
3. Products Not for Human Consumption - Decharacterization.
 - a. Canadian regulations do not require decharacterization of animal products that are not legally permitted in Canada as ingredients of food products for human

consumption. U.S. meat inspection regulations, however, require decharacterization of all inedible products, except lungs.

b. Meat products such as spleen, lungs, udder, etc. are classified as edible products. These products must be decharacterized and properly labelled when exported to Canada as inedible products.

c. Canada accepts the use of finely powdered charcoal or Birkoline for decharacterization. Ground bone is not acceptable. Any other method of decharacterization requires prior approval of the Canadian Meat Hygiene Division.

d. Decharacterization should be adequate to preclude use of the product for human food, but not so excessive as to spoil the product for its intended purpose.

LABELING REQUIREMENTS

A. General Labeling Requirements

1. Label Approvals. In addition to USDA label approval, exporters must obtain Canadian approval for immediate container labels for products intended for export. Further processed product labels in consumer size and bulk packaging and non prepared products and edible organs packaged in consumer size packages can register these by sending proofs of proposed labels to: Meat and Processed Animal Products Division; Process, Formula, and Label Registration Unit; Canadian Food Inspection Agency (CFIA); 59 Camelot Drive; Nepean, Ontario, K1A 0Y9; Tel. No.: (613) 952-8000.

Exporters should be aware that there is a label registration fee charged for all meat/poultry labels registered with CFIA.

Labels for bulk packages (cartons) of non prepared products are not required to be registered, but must bear the Canadian mandatory label requirements. The main panel must be an intact section and not a combination made by uniting two or more sections during carton assembly. If unstamped product is going directly to the consumer, the export certificate will have "*UNSTAMPED*" preceding the product description. The importer must identify the destination of the product to the exporter.

a. Descriptive terms applied to meat and poultry product must be consistent with Canadian Food and Drug Regulations and the Canadian Meat Inspection Regulations.

b. Final Label Approval Request. Establishment management has the responsibility to document to inspection personnel that they have requested final approval for a label from CFIA within 120 days as required. Final approval can be obtained by a telephone request to CFIA. Without this information no authorization exists to certify product reflected by this label for export to Canada after 120 days from the proof approval date.

c. Filing of approved labels. A copy of the approved label is forwarded directly to plant management from the Canadian Food Inspection Agency.

d. Registered labels cannot be transferred from one establishment for use at another establishment for products being exported to Canada.

e. Obsolete Label Registration. A Canadian label registration number given to a U.S.

meat product will be valid for a period of ten years only, following the registration date. It is the responsibility of the importer and the U.S. establishment to ensure that the label registration numbers for the imported meat products are still valid. Labels close to being cancelled should be resubmitted for registration.

2. Canadian mandatory label requirements. The following information must appear on all meat and poultry labels:

- a. The common name of the product.
- b. The country of origin.
 - (1) The lettering "*Product of USA*" must appear immediately below the product description.
 - (2) The lettering must be at least half the height of the largest letter on the main panel.
- c. The net quantity of the product.
 - (1) Net weight declaration.
 - (a) The words "*Net*" or "*Net Weight*" must be used in the net weight declaration. Abbreviations of "Net" and/or "Weight" are prohibited. The word "Net", used alone, is acceptable for both English and French.
 - (b) Net weight must be declared in metric units. Dual net weights, in metric and avoirdupois, are acceptable. Associated unit weight symbols (g, kg, lb, oz), as applicable, must be in lower case letters without punctuation and without the plural "s", as shown.
 - (2) Net weight statement.
 - (a) Labels for products of various weights (catch weights), e.g., beef cuts, hams, turkeys, chickens, must bear a net weight statement when submitted for approval. Exporter may ship catch weight products; however, without marking the actual weight in the net weight statement on individual packages. The net weight figures may be added at the time of weighing and pricing in Canada.
 - (b) Shipping containers containing catch weight products must show a net weight declaration and a net weight statement when shipped.
- d. The list of ingredients.
- e. The name and address of the firm.
 - (1) The complete name and address--including the name of the country--of the manufacturer or first dealer must be shown.
 - (2) The first dealer must be registered tenant of a USDA inspected plant or a Canadian distributor.
 - (3) The name of the first dealer must be preceded by the words "*Prepared for*".
 - (4) Multi-establishment firms may show the address of the central office instead of individual plants preparing the product.
- f. The USDA official inspection legend.
- g. The storage instructions.
 - (1) All products that are not shelf stable must provide storage information, e.g., "*Keep refrigerated*," or "*Keep under refrigeration*," if chilled product, or

"*Keep frozen*," if frozen product, as applicable. Canada rejects frozen product in containers labeled "*Keep refrigerated*."

(2) The storage instruction may be in the check-off form on a shipping container.

3. Prepackaged product (consumer-size packages).

a. Immediate containers. Labels of all consumer-size packages of meat and poultry product must show:

(1) All mandatory label requirements on the main panel.

(2) The product name, ingredients statement, and net weight in English and French.

b. Shipping containers. Shipping containers for which the immediate containers have been approved by the Canadian Label Unit need not be submitted to that office for approval. It will be the packer's responsibility, however, to ensure that the containers bear all mandatory label requirements, i.e.:

(1) The product description that is identical to the marking of the inner containers.

(2) The country of origin (Product of USA) must appear immediately below the product description. The lettering must be at least half the height of the largest letter on the main panel.

(3) The net quantity of the meat.

(4) The packer's name and address, including country.

(5) The USDA official inspection legend.

(6) The storage instructions, e.g., "*Keep Refrigerated*" or "*Keep Frozen*" for chilled and frozen product, respectively. Shipping containers are exempt from the bilingual labeling requirements even if the marking of the immediate container is in both official languages.

4. Labeling sealed product (vacuum packed). Sealed packaged primal and subprimal cuts or poultry carcasses and parts shipped in fully labeled outside containers must be marked or labeled by one of the following methods:

a. Product individually marked with the USDA inspection legend. Frequently, frozen individually stamped product is not easily identifiable inside the package and may therefore be subject to rejection. To ensure ease of identification of product origin, it is recommended that bag closure and identification be one of the following:

(1) Heat sealed and the bag imprinted with the EST. number, e.g., "Est. 38."

(2) Closed by a clip bearing the Est/Plant number.

b. Product not individually marked with the USDA inspection legend but packaged in:

(1) Printed sealed bags bearing all mandatory labeling information.

(2) Plain sealed bags with insert labels bearing all mandatory labeling information.

(3) Plain sealed bags with self-destructive pressure-sensitive labels applied that bear all mandatory labeling information. (Self-destructive labels are those that, once applied to the container, cannot be removed intact).

5. Labeling of Canned Products.

a. Canned products with lithographed labels which exhibit the country of production and establishment number must have the production date permanently marked on the

body of the can. If only the country of production appears on the label, then the establishment number must be permanently marked on the body of the can as well.

b. Canned products with removable labels must have the name of the country of origin (or an internationally recognized code), the establishment number, the code for the production date, and type of product permanently marked on the body of the can.

6. Labeling of shipping containers.

a. All or part of the mandatory information may be pre-printed on or applied to a shipping container by means of a self-destructive pressure-sensitive label or applied by on-line printing. (Self-destructive labels are those that, once applied to the container, cannot be removed intact).

(1) The weight may be handwritten.

(2) The use of a check-off system or stamping or stenciling of the product name is permitted.

b. Placement of labels on containers.

(1) The label must be applied horizontally on the main panel.

(a) The upper right hand corner is the main panel on a square or rectangle combo bin.

(b) The label must be applied in close proximity to the top of a round combo bin.

(2) Size of label.

(a) The label of a small shipping carton must cover at least 75% of the main panel.

(b) The minimum size of the label on a large container (combo bin) must be 8 1/2 x 11 inches (22.5 x 30 cm).

c. The product description on the shipping containers must be the same as that registered with the Standards and Label Unit of the Canadian Meat Hygiene Division.

d. Though not recommended, shipping containers with hand holds may be used for product destined to Canada, provided the product is wrapped with a protective covering, with no exposed meat showing.

e. If any sample unit fails to comply with Canadian labeling requirements, the lot will be rejected.

7. Canadian disposition of product for shipping container labeling or USDA export stamp non-compliance.

a. The broker/importer or representative may sort rejected lots by removing all non-complying containers; or correcting any labeling deficiency, except for the export stamp, by relabeling, stenciling, or obliterating the incorrect markings on all non-complying containers.

b. Shipping containers on which the export stamps are missing, incorrect, or are completely illegible will be permitted entry provided an official of the Food Safety and Inspection Service (FSIS) affixes the export stamp to these containers. The marking of these containers must be under the supervision of a Canadian Food Inspection Agency inspector in an establishment registered for inspection of imported meat products.

Shipping containers with export stamps partially legible will be permitted entry providing the identifying characters are identical to complete export stamps of other

containers in the lot.

c. Lots rejected for export stamp or shipping carton labeling deficiencies may be re-offered for reinspection provided all non-complying containers are removed or corrected. In the case of partial shipments, the complying portion of the shipment can enter using the original FSIS form 9135-3, whereas the sorted, non-complying part of the shipment may be accepted, following correction of the deficiencies and on the basis of a replacement certificate.

Entire shipments that are rejected can be re-certified when the deficiencies are corrected. The Canadian inspector will select the appropriate sampling plan and reinspect the lot. **Note:** The Canadian Food Inspection Agency (inspector at the reinspection establishment) must be notified of shipments of labeling to be used for relabeling. Failure to notify CFIA will result in seizure of the labeling.*

8. The Quebec requirement. A Quebec provincial "Order-in-Council", dated April 15, 1967, requires that labels of products marketed as consumer ready units in the Province of Quebec be written in the French language. Though not required, it is recommended that food service products for Hotel, Restaurant, and Institutions (HRI) trade be labeled in this manner as well. Bilingual labeling is permitted, but wording in French must precede that of the second language. The Order requires that food labels show:

- a. Product nature, composition, use, exact quantity, origin, etc.
- b. Name and address of manufacturer, preparer, conditioner, or processor.
- c. Country of origin.

9. If U.S. product is exported to Canada for re-export to another country, all Canadian labeling requirements must be met unless the product is transported under bond to the port. Exporters are advised to determine that transport through Canada is not in conflict with the receiving country's requirements.*

B. Specific Labeling Requirements

1. Meat Products. General labeling requirements are applicable; however,

- a. Calf/veal labels. Canada generally requires the word "*veal*" with the product name instead of "calf". Exceptions: calf brain, calf heart, calf liver, calf sweetbread.
- b. "*Boneless*" or "*bone-in*" must precede the name of the species of meat, either alone or as a generic name (Example: Boneless Beef) or it may be followed by the name of a cut acceptable in Canada (Example: Boneless Beef Sirloin Tips).
- c. Grade status of beef cuts, carcasses destined for Canada.

- (1) The label must include, in association with the product description, the U.S. grade status or "*ungraded*",
- (2) product within a box may consist of multiple grades, however, container markings must include the list of grades involved and not a single grade followed by a declaration such as "or higher", and
- (3) graded and ungraded products cannot be mixed within the same box.

2. Casings. The USDA official inspection legend is required on labels of natural edible casings. Labels for salted casings are not required to be registered with the Canadian Food Inspection Agency. The product description must reflect that the casings are salted (i.e. Beef Casings,

Salt Added or Salted Beef Casings).

3. Inedible Product. Label approval for inedible products is not required by Canada. However, shipping cartons must bear the following mandatory information in English or both in English and French:

- a. Complete and accurate name of product, e.g., "*Decharacterized Pork Livers*."
- b. "*Inedible - Not for Human Consumption*," "*Inedible - Animal Food Only*," or words to that effect.
- c. "*Product of USA*."
- d. A net weight declaration.
- e. Packer's name and address, or the name and address of the receiving Canadian firm preceded by the words "*Prepared for*."
- f. Plant number without inspection legend. (Do Not Use "Establishment" in relation to number).

MARKING OF PRODUCT (Includes "For Further Processing")

A. Marking Requirement. The USDA official inspection legend must be applied to inspected and passed meat product unless handled in accordance with section C. below.

B. Product Impracticable to Stamp.

1. Small organs, e.g., lamb or pork tongues, pork tails, kidneys, etc., or subprimal cuts for which individual stamping is considered impracticable are exempt from the marking requirements. They must, however, comply with one of the following packaging procedures:
 - a. Product may be packaged in fully labeled consumer-size packages. This type of packaging requires label registration with CFIA.
 - b. Product may be packaged in bulk containers. Labels for these containers are not required to be registered but must bear all mandatory labeling requirements.
 - c. Product may be shipped as unmarked product, and if so, must meet the requirements for shipping "unmarked" product.

C. Shipment of Unmarked and Unstamped Product (includes raw and further processed products)

1. Definitions:

- a. Unmarked meat products - products do not bear the meat inspection legend directly and they are packaged in non-labeled or partially labeled containers (i.e., they are missing all or part of the information in A.2. under Labeling Requirements above)
- b. Unstamped meat products - pieces, cuts, or other individual units that do not bear the USDA inspection legend but are packaged in a fully labeled shipping container (bears all mandatory information on the outside of the shipping container -see A.2. under Labeling Requirements above).

The following packaging/labeling procedures will exempt product from USDA sealing requirements and notation of "unstamped" on the export document even though the USDA inspection legend is not found directly on the product:

- (1) If the USDA legend is stamped on a sealed bag enclosing the product or

applied to a breast tag on the product, it is not considered "unstamped."

(2) If an acceptable "tamper evident seal" method is used:

- (a) use of tape bearing the USDA inspection legend closed in such a way that the container cannot be opened without breaking the seal;
- (b) use of a strap bearing the company name such that the strap would have to be cut to open the container;
- (c) use of combo bins with a liner that can be sealed with a company seal bearing the name of the company such that the plastic strap or metal seal cannot be removed without breaking the seal or tearing the bag;
- (d) closing by means of a pressure sensitive label which doubles as a "tamper evident seal" which displays either the USDA inspection legend or a full label with all mandatory requirements.
- (e) "shrink wrapping" containers then applying a full pressure sensitive label with all mandatory requirements on the outside.

"Unstamped" is not related in any way with presence or absence of the export stamp.

2. Requirements for sealing shipping containers, trucks, or other types of containers conveying product to Canada

a. "Unmarked" meat products may be imported into Canada provided:

- 1. these products are consigned only to a Canadian registered establishment for further processing;
- 2. they enter in a truck or other conveyance that is sealed with a USDA seal;
- 3. the seal number is recorded on the FSIS Form 9135-3 (Meat and Poultry Export Certificate of Wholesomeness for Canada); and
- 4. the product description on the certificate is preceded by the word "UNMARKED"; for example: *"unmarked boneless ham"*.

b. "Unstamped" meat products may be imported into Canada sealed in one of the following ways:

- 1. the truck or conveyance (e.g., lined combo bin) may be sealed by a USDA seal and the seal number is recorded in the "Remarks" section of FSIS 9135-3. The product description on FSIS Form 9135-3 must also be preceded by the word a " Unstamped."

3. Fully labeled meat products, stamped cuts, or unstamped cuts in fully labeled, sealed bags which are packaged in fully labeled shipping containers do not require tamper-evident sealing or a USDA seal on the truck/conveyance.*

DOCUMENTATION REQUIREMENTS

A. Certification Requirements for red meat products:

- 1. All export certificates accompanying edible meat products must be preverified by the Canadian Food Inspection Agency's Import Control Office in Ottawa. Details of the procedure may be found in the Canadian Export Procedures document found in the FSIS Export Library or may be obtained from the FSIS Technical Service Center, Omaha, NE, phone (402) 221-7400.

Note: FSIS Form 9135-3, Certificate for Export of Meat and Poultry Products to Canada, is reprinted annually with a version corresponding to the current year (e.g., US-CA-99) and the old calendar year version becomes obsolete after December 31st each year.*

2. All export certificates accompanying product must be signed by an FSIS veterinarian. The veterinary degree (DVM or equivalent) and the District/Circuit code must be indicated after the signature.

3. Fresh/frozen and processed products: Obtain FSIS Form 9135-3--Certificate for Export of Meat and Poultry Products to Canada.

a. Required information on export certificates to be included for each product label/Est. #:

- (1) Complete and accurate product name (if applicable, include the volume of the individual container).
- (2) Canadian label approval number (if applicable).
- (3) Weight of lot.
- (4) Number and type of containers in the lot (for canned product, indicate the volume of individual containers together with the number of containers within the shipping carton on the export certificate, example: (860 ml x 12)).

(b) The product description on the export certificate must be the same as that:

- (1) Printed on the shipping containers.
- (2) Registered with the Standards and Labels Unit of the Canadian Meat Hygiene Division.

4. Export certificate continuation sheets. Obtain FSIS form 9135-3A when a continuation sheet is required to complete itemization of products in the shipment because of insufficient space on the FSIS Form 9135-3. Type the following statement in the "Remarks" section of FSIS Form 9135-3: "*Continuation sheet attached.*" Do not use company letterhead or USDA/FSIS letterhead stationery.

5. "In lieu of" Certificates. Replacement certificates issued in accordance with FSIS Directive 9000.1 (9/9/1999) should reflect the following statement in the "Remarks" section, rather than in the left margin: "*Issued in lieu of Certificate No. _____. The export mark on the product covered by this certificate shows Certificate No. _____.*" This is advised because the margin is often cut off when faxed to the Import Control Office in Ottawa.*

6. Items can be deleted from a preverified export certificate. Notify the CFIA border inspector verbally or with a letter from either the USDA IIC or company. DO NOT mark through an item on the original certificate.

7. When a shipment is canceled and the preverified certificate provided to CFIA will not be used, the Canadian Food Inspection Agency must be notified by the exporter that the certificate has been cancelled. If the shipment is delayed more than seven days from the date of preverification, the exporter must notify the Canadian Food Inspection Agency.

8. The export stamp. The export stamp showing the certificate number must be applied to the main panel of each shipping carton. Do NOT apply the export stamp to the export certificate.

9. Casings - Certification for casings originating and processed in the United States.

a. Obtain FSIS Form 9135-3. The following information is required on FSIS Form 9135-3:

- (1) Establishment number.
- (2) Species (beef, lamb, hog).

- (3) Graded (or ungraded). These terms are required by Canadian Customs.
 - b. The term "graded" represents casings that have been "sized" according to plant management, specifications. The term "ungraded" represents casings that have not been "sized."
 - c. Product description. If applicable, the product description must reflect that the casings are salted.
 - d. Kind of container.
10. Certification for casings from Australia and New Zealand.
- a. Obtain FSIS Form 9135-3.
 - b. Labels must bear the USDA official inspection legend.
- Note When casings are processed in the United States (grading is considered processing), FSIS form 9135-3 must be completed. When not processed in the United States, product must be accompanied by origin country certificates consigned to a consignee in Canada (transiting U.S. only).
11. High quality (Graded) and Ungraded Beef.
- a. Certification. The export certificate must indicate the U.S. grade status or the declaration "ungraded". This declaration must be part of the product description.
 - b. If the product is high quality, type the following statement in the "Remarks" section of FSIS Form 9135-3: *"The beef described above meets the high quality definition."*
 - c. Definition. High quality beef must comply with one of the following definitions:
 - (1) Be graded USDA "Choice" or "Prime".
 - (2) Be covered by a packers' validation in writing stating:
"The carcasses or cuts are from cattle not over 30 months of age which have been fed 100 days or more on a nutritionally balanced, high energy feed concentration ration containing no less than 70% grain and at least 20 pounds total feed per day."
 - (3) Be covered by a packers' validation in writing stating: Beef quarters, wholesale cuts, boneless primal and subprimal cuts or portioned-steaks are from carcasses possessing the following characteristics:
 - (a) Minimum external white fat covering the ribeye muscle at the 12th rib of 0.4 inch to 0.9 inch.
 - (b) Carcass weight of 600 - 850 lbs. (273 to 386 kg).
 - (c) Minimum ribeye area at 12th rib - 9 square inches.
 - (d) Maximum age - 30 months. The carcass must have no visible ossification of cartilage buttons over the tips of the spinous processes associated with the 1st through 11th thoracic vertebrae.
 - (e) Minimum intermuscular fat intermingled in lean in longissimus (ribeye) muscle at the 12th rib as shown by photographic standard (equivalent to modest or fat content of lean of 6% minimum, wet tissue basis, for longissimus).
 - (f) Color. Lean meat must be a bright cherry red color at the time of cutting of carcass.
 - (g) Fresh chilled carcasses or cuts must be at a temperature (internal of ribeye muscle) of less than 39°F(4°C) when packed for shipment.
 - d. Responsibilities.

(1) The exporter is responsible for notifying the inspector in advance of an intended shipment under this definition.

(2) The packer's validation with the triplicate copy of the export certificate is filed by the inspector.

12. U.S. Imported Meat and Poultry Product. Meat and poultry product imported from foreign countries into the United States is eligible for export to Canada provided the following conditions are met:

a. Product that has been further processed in the United States is accompanied by U.S. export certificate when exported to Canada.

b. Product that has not been further processed in the United States (transiting U.S. only) is accompanied by the origin country certificates consigned to a consignee in Canada.

13. Product Intended for Ships' Stores. Obtain FSIS Form 9060-5. Type the following statement in the "remarks" section: "*Product Intended for Ships' Stores.*"

B. Pharmaceutical Requirements

1. Obtain FSIS Form 9205-7 (7/88) (formerly MP 17), Certificate for Glands, Organs, and Offal for Pharmaceutical Purposes. This export certificate does not need to be submitted for preverification by the Import Control Centre in Ottawa.

2. Certificate Number. FSIS Form 9205-7 is not serially numbered. Derive the certificate number required for use on the export stamp from the date the certificate is obtained, e.g., in the order, respectively, month, day, year: October 14, 1985 - 101485.

3. Export Stamp on FSIS Form 9205-7. Stamp the official export inspection mark in the lower left corner of FSIS Form 9205-7 in the space indicated for the official stamp.*

C. Waiver to Canadian Requirements

1. The following statement must appear in the "remarks" section of FSIS form 9135-3 if the company has been granted a waiver to Canadian labeling requirements:

"The Canadian requirements for labeling and labeling registration have been waived for the product listed above because it will be processed in Canada and exported to the U.S. or other countries."

2. The product must be identified as "*unmarked*", which requires a USDA seal on the truck

HANDLING/STORAGE REQUIREMENTS

A. Combo Bins

1. Only fresh meat cuts are permitted entry in combo bins. The use of combo bins for export of frozen meat cuts is prohibited. (Frozen cuts are permitted entry only in closed shipping containers bearing all mandatory labeling requirements.)

2. Combo bins must be consigned directly to Canadian registered establishments.

3. Combo bins must bear all mandatory labeling information for shipping containers (see labeling requirements.)

B. Truckload or Carload Lots

1. Placards. Loose or bulk meat and edible fats conveyed in railroad cars, trucks, or trailers must be accompanied by a placard (12"x12") that bears all mandatory labeling requirements. The placard must be affixed to the door of the vehicle containing meats and in a conspicuous location of the vehicle containing edible fats. Carload lots of shortening, lard, or tallow must be consigned directly to a Canadian registered establishment.

2. Carcass identification.

a. All red meat carcasses, sides and quarters exported to Canada must be identified by one of the following three methods:

(1) Stamped with the meat inspection legend and identified with the certificate number (export stamp). The normal means of identification is by applying the export stamp onto a shipping tag.

(2) Stamped with the meat inspection legend and the transport container (ie. truck, wagon, etc.) must be identified with the certificate number (export stamp) by means of a placard inside of the transport container and be sealed with an official USDA seal.

(3) If carcasses, sides or quarters are not individually stamped with the meat inspection legend, then the transport container must be identified by means of a placard bearing all mandatory labeling requirements including the certificate number (export stamp) placed inside the transport container, and must be sealed with an official USDA seal.

b. All beef carcasses, sides, and quarters must be marked with the U.S. grade designation or will be treated as "ungraded" beef. The same grade designation stamped on the beef must appear on the shipping tag or placard. If the beef is not graded, then the shipping tag or placard must bear the words "ungraded". Mixed loads of graded/ungraded beef will be permitted provided the shipping tag/placard has the correct grading information indicated.

C. Repackaging of U.S. Product Prior to Export to Canada

1. The repackaging of product prior to export to Canada from plant A's boxes to plant B's boxes is permitted provided that the product is further processed during the repackaging procedure.

2. Repackaging of product without further processing of the product is prohibited. Switching product from one vacuum pack to another vacuum pack with a different establishment number is not considered further processing.

D. Handling Inedible Product. Canada requires that:

1. The chilling, packing, and marking of inedible meat products for animal food must be carried out in rooms or areas where meat product for human consumption is not handled.

2. A meat product that is not approved for human food but is passed for animal food must be directed to and processed in a designated room of the inedible products area.

INEDIBLE/EDIBLE PRODUCT FOR ANIMAL FOOD

A. Inedible Product for Animal Food.

1. All inedible product imported for animal food will require appropriate labeling and certification with FSIS Form 9060-9 (MP Form 415-3) (USDA Inedible Meat Inspection Certificate). The establishment number and name from which the inedible products are exported must be typed on the inedible certificate.
2. Inedible meat products for pet food in naked blocks are eligible for export to Canada provided the following conditions are met:
 - a. The inedible meat products must originate from USDA establishments.
 - b. The inedible meat products must be denatured.
 - c. The inedible meat products on the pallet must be properly shrink-wrapped.
 - d. The inedible meat product is properly labelled by means of a placard with the following information:
 - (1) Complete and accurate product name, e.g. denatured pork lungs.
 - (2) Inedible - NOT FOR HUMAN CONSUMPTION.
 - (3) Product of USA
 - (4) A net weight declaration.
 - (5) Packer's name and address, or name and address of receiving Canadian firm.
 - (6) Plant number without inspection legend.
 - (7) Keep frozen.Note (1) ,(2),(3) must appear in close proximity to the identity of the product.
 - e. The inedible meat products must be consigned to a Canadian pet food manufacturer.

B. Edible Product for animal food.

1. Product formerly classified as inedible in Canada (e.g., lungs, spleen and udders), which are now classified as edible in Canada may not be used as an ingredient in prepared food products. Product must be consigned directly to the Canadian animal food establishment.
2. All products imported as edible must follow the usual procedures regulating the product being imported. These products may be exported to Canada under the following conditions:
 - a. Obtain FSIS Form 9135-3 (FSIS Form 9060-10 for equine) and the following statement must be typed on the face of the certificate: "*For Animal Food - For Export to Canada.*"
 - b. Canadian label approval is required.
 - c. Product must meet edible requirements, e.g., whole livers must be branded and have attached lymph nodes.

OTHER REQUIREMENTS

A. Inedible Animal Byproducts. Veterinary Services, APHIS, or FSIS serving in their behalf are responsible for certifying animal byproducts for export.

B. Hyperchlorination of Water. Hyperchlorination is limited to not more than 20ppm in contact with red meat carcasses. Up to 200ppm chlorine can be used on hard non-porous surfaces without rinse with potable water provided the surfaces are thoroughly drained.

Note: Since hyperchlorination differences between the U.S. and Canada are minimal, the former need for routine, written verification (letters) from IIC's at slaughter and processing establishments that hyperchlorination requirements are met is left to the discretion of the FSIS veterinarian signing FSIS Form 9135-3. As indicated by FSIS Directive 9000.1, the applicant is confirming that the product meets Canadian requirements upon signing the Application for Export (FSIS Form 9060-6). Beyond that, if the certifying official needs further clarification, additional documentation may be requested which might include letters from the companies involved or if necessary, appropriate FSIS personnel.*

C. Chemical Spraying of Carcasses.

1. The Canadian Food Inspection Agency will allow the use of organic acid sprays on carcasses, provided final approval for this treatment has been granted by the Canadian Food Inspection Agency. Establishments should forward their request, along with a copy of their USDA approved quality control program directly to: Dr. G.C. Clarke, Chief National Programs, Meat and Processed Animal Products Division, Canadian Food Inspection Agency, 59 Camelot Drive, Nepean, Ontario K1A 0Y9 telephone: (613) 952-8000.
2. Beef carcasses that have been sprayed with water intermittently during chilling under an approved quality control program are eligible for export provided that there has been no increase in net weight of the carcasses as a result of the spraying.

D. Canadian import inspectors must be able to view the export stamp and product labels on cartons/combos that are placed on the rear of the truck. It is advisable to position these cartons and/or combos at the time of loading in order to avoid any delays at the border.

1. If the inspector is unable to verify the export stamp or the product labels, the company has three options:
 - a. Have a carton/combo removed or turned around so the inspector can examine the shipping container at the border,
 - b. move the product to the designated reinspection facility in Canada so the Canadian inspector can verify the information on the shipping container,
 - c. or upon request of the U.S. exporter or the Canadian importer, move the product to any other Canadian reinspection facility that may be closer to the border for visual inspection by the Canadian inspector.
2. Full reinspection of a shipment designated as a "skip lot" will only occur if there is a problem with the export stamp or shipping label.

E. Return of USDA-Accepted Canadian Export Product

1. Canadian export product that has passed U.S. import inspection. Meat and poultry exported to the United States from Canada becomes U.S. product after it has passed U.S. import inspection and has been released to the importer. To export this product back to Canada, the product must be certified for export under the usual USDA certification procedure. However, FSIS form 9135-3 does not need to be submitted for preverification by the Canadian Food Inspection Agency prior to shipping. The following statements must be typed in the "Remarks" section of FSIS Form 9135-3:
 - a. *"The product originated in Canada."*
 - b. *"The product has been under USDA control for the duration of its stay in the*

United States."

2. Immediate return of product. An exception to subparagraph 1. may be made if the shipment is returned immediately and is accompanied by all original export certificates. The product is ineligible for entry into Canada if not accompanied by the applicable certificates. Exporters may wish to contact Canadian regional inspection officials in the region in which the origin plant is located for advice on return of product on a case basis.

F. Return of U.S. Product Rejected in Canada.

1. Product refused by importer. If product does not comply with the importing company's specifications, product can freely return to the U.S. with a copy of FSIS form 9135-3. If problems occur at the point of re-entry contact the FSIS Technical Service Center, Omaha, NE, phone (402) 221-7400 for assistance.
2. Product refused by the Canadian Food Inspection Agency.
 - a. Refusals due to health concerns (ie. fecal contamination, microbiological contamination, residue violation, etc.) will be handled on a case by case basis. Contact the FSIS Technical Service Center, Omaha, NE, phone (402) 221-7400 for further instructions.
 - b. Refusals due to non compliance with the Canadian Food Inspection Agency's requirements (ie. labeling discrepancies, lack of tamper evident seals, etc.) are free to return to the U.S. with a copy of FSIS form 9135-3.

G. Personal consumption. Meat or poultry product weighing 44 lb (20 kg) or less intended for personal consumption of the traveler is permitted entry without export documentation. This includes product sold through mail order, which needs to identify the consumer on the packing slip or company letterhead and indicate that the product is not intended for resale.

H. Sample/Research Product.

1. Meat or poultry product weighing up to 220 lb (100 kg) intended for sample or research use and not for sale is permitted entry without export documentation provided that:
 - a. A packing slip or letter is enclosed bearing the establishment, name, and address of the plant, product name and weight, and the statement: *"Not for Sale."*
 - b. The outer carton is marked: *"Sample - Not For Sale."*
 - c. The Canadian importer has provided declaration for entry of the sample.
2. For additional assistance sending sample/research product into Canada, contact the appropriate regional office: Moncton, New Brunswick; (506) 851-7400; Montreal, Quebec, (514) 283-8888; Guelph, Ontario, (519) 837-9400; Winnipeg, Manitoba, (204) 983-4769; Calgary, Alberta, (403) 292-4364; Vancouver, British Columbia, (604) 666-0841.

I. Mechanically Separated Species.

1. Obtain label approval from the Canadian Food Inspection Agency prior to shipment. Label and samples submission may be done at the same time.
2. Compositional standards:
 - a. The calcium content shall not exceed 0.027% for each one percent (1%) of protein.
 - b. The maximum bone particle size shall not exceed 2 mm.
3. Mechanically separated meat from red meat origin must be declared as such in the

ingredient statement on the label of further processed products.

J. Sealing shipments of meat products exported from the U.S. into Canada.

1. An official USDA seal is required for shipments of "unmarked" or "unstamped" products (see definitions of these categories under the "Marking of Product" section).
2. The following conditions must be met if a shipment must be resealed (or an additional seal must be applied) after the export certificate has been preverified:
 - a. Removal of the initial seal, unloading, loading, and resealing the vehicle must be done under the supervision of the USDA inspector.
 - b. The USDA inspector must issue a letter on USDA letterhead with the following information: Identify the US-CA certificate number, the initial seal number, the replacement seal number and the reason why a replacement seal was needed.
3. This letter should accompany the original certificate to the border. Do NOT add a second seal number to the preverified certificate. Altering the certificate in any way invalidates the certificate, which will result in rejection at the border.

K. Ships' Stores. Meat and poultry products exporting to Canada intended for ships' stores must be stored in Canada under Canada Customs bond. Shipment must be accompanied with FSIS Form 9060-5, with the following statement in the "remarks" section: *"Product intended for ships' stores."*

PLANTS ELIGIBLE TO EXPORT

A. Eligible Plants.

1. All federally inspected U.S. meat and poultry plants are recognized initially as eligible to export to Canada. Exporters should be aware that establishments not listed in the current FSIS Meat and Poultry Inspection Directory may experience delays in getting their certificates preverified. Contact the FSIS Technical Service Center, Omaha, NE, phone (402) 221-7400 for assistance.*

POULTRY EXPORT REQUIREMENTS TO CANADA

ELIGIBLE/INELIGIBLE PRODUCTS

A. Eligible Product

1. Federally inspected poultry and poultry products are eligible for export to Canada.
2. Inedible Poultry Product. Poultry offal, heads, and feet may be exported to Canada for use in animal food manufacture provided the offal, heads, and feet are derived from poultry that have passed ante-mortem and post-mortem inspection. Only establishments that remove heads and feet after completion of post-mortem inspection are eligible to export poultry heads and feet to Canada.
3. Poultry carcasses can be dressed with the head and feet left on the carcass, provided:
 - a. the feet are clean and free from disease and have epidermis and toenails removed,
 - b. heads are free of disease and are completely and tightly wrapped with water

- resistant paper or plastic prior to chilling,
 - c. head and feet-on poultry carcasses should preferably be air chilled but may be water chilled if chilled apart either by the end of slaughter operations, or if the water is changed before fully dressed poultry is chilled,
 - d. product is to be identified with a true product description.
4. Ground meat may be exported from the U.S. into Canada. There is no restriction on the weight of the containers. The type of ground meat, ie. regular, medium or lean, must be identified in the product description on the export certificate.
 5. Use of trisodium phosphate (TSP) as a pathogen reducing agent may be used for pre-chill or post-chill applications on raw poultry carcasses under certain conditions.
 6. Ostrich Meat. Ostrich meat is eligible for export to Canada provided it is slaughtered/ processed under Voluntary FSIS inspection and the shipment is accompanied with FSIS Form 9135-3.

B. Ineligible Poultry Products.

1. All carcasses and parts that contain kidneys and sexual organs, other than those of chickens under 8 weeks of age and young ducks under 4 kg live weight based on average weight.
2. Mechanically separated poultry meat produced from raw material containing kidneys.
3. Accidental contamination of carcasses or parts during slaughter with digestive tract contents may be washed off from intact skin but must be trimmed from any other tissue.
4. Reprocessed poultry and poultry chilled in the same tanks as reprocessed poultry from plants not operating under a HACCP system.
5. Boneless poultry products containing injected ground or emulsified trimmings.
6. Irradiated poultry products cannot be exported to Canada.
7. Product certified for export to Canada cannot be stored in or shipped from a non-USDA inspected facility including Identification Service, Certification Service, and Food Inspection Service.*
8. Non-amenable species that are not slaughtered and processed under federal meat inspection. This includes game meat imported under the control of the Food and Drug Administration (FDA).

FACILITY REQUIREMENTS

A. Sanitizers.

1. The Canadian Food Inspection Agency requires sanitizers in poultry plants that export directly or indirectly to Canada.
 - a. Sanitizers are required for instruments, e.g., knives, scissors, and other instruments, that are used:
 - (1) At trim stations on the evisceration line.
 - (2) In boning rooms.
 - b. Must be maintained at a minimum temperature of 180°F.
 - c. Must have an adequate water overflow connected directly to a drain.
- Note:** For information on the use of chemical sanitizers contact FSIS Technical Service

Center at (402) 221-7400. *

2. Automatic equipment, e.g., eviscerators, may be sanitized between carcasses with chlorinated water not to exceed 50 ppm chlorine.

SLAUGHTER REQUIREMENTS

Canada's humane slaughter laws, requiring the stunning of poultry before slaughter, apply not only to domestic plants but also to plants that export product to Canada. The only exceptions to this requirement are ritual slaughter of poultry and decapitation of poultry without prior electrical stunning where stunning would result in excessive bone breakage. See "Documentation Requirements."

PROCESSING REQUIREMENTS

A. Poultry Products

1. Procedures. Chilling of reprocessed poultry in the same chill tanks as poultry being prepared for Canada is prohibited when the plant is not operating under a HACCP system.
2. Added Substances.
 - a. Phosphates.
 - (1) Baking soda containing the following phosphates is permitted in product produced for Canada:
 - (a) For breading:
 - 1/Sodium acid pyro-phosphate.
 - 2/Mono calcium phosphate.
 - (b) For batter: Sodium aluminum phosphate.
 - (2) Other types of phosphates must be approved by the Canadian Label Unit before use.
 - b. Nitrates, nitrites.
 - (1) The input of nitrate/nitrite into raw or cooked product is permitted up to 200 ppm in combination.
 - (2) The guideline upper limit of the residual test should not exceed, in combination:
 - (a) 160 ppm for raw product.
 - (b) 80 ppm for cooked product.
 - (3) The processing procedure in the origin plant must be reevaluated if the residual test indicates that the guideline upper limit is exceeded.
 - c. Sausage.
 - (1) Antioxidants are prohibited.
 - (2) Soya and other extenders are permitted, but products containing them must be labeled as extended meat products.
 - (3) Extenders must be nutritionally equivalent to the meat they replace, must meet all of the requirements of the Canadian Food and Drug Regulations, and must be approved by the Canadian Meat and Processed Animal Products Division. Exporters may contact the Division for details.
3. Chicken fat is required to be bulk packed and identified as "*for further processing*". Once in

Canada, such a product must be either further processed or packed and labeled as "*Product of USA*" in a Canadian registered establishment.

4. Diced, cooked chicken meat must comply with the requirements for labeling, kidney removal.

5. The standards for ground meat are as follows: Regular ground meat, maximum 30% fat; Medium ground meat, maximum 23% fat; Lean ground meat, 17% fat.

B. Products Not for Human Consumption

1. Decharacterization.

a. Canadian regulations do not require decharacterization of animal products that are not legally permitted in Canada as ingredients of food products for human consumption. U.S. meat inspection regulations, however, require decharacterization of all inedible products, except lungs.

b. Meat products such as spleen, lungs, udder, etc. are classified as edible products. These products must be decharacterized and properly labelled when exported to Canada as inedible products.

c. Canada accepts the use of finely powdered charcoal or Birkoline for decharacterization. Ground bone is not acceptable. Any other method of decharacterization requires prior approval of the Canadian Meat Hygiene Division.

d. Decharacterization should be adequate to preclude use of the product for human food, but not so excessive as to spoil the product for its intended purpose.

LABELING REQUIREMENTS

A. General Labeling Requirements

1. Label Approvals. In addition to USDA label approval, exporters must obtain Canadian approval for immediate container labels for products intended for export. Further processed product labels in consumer size and bulk packaging and non prepared products and edible organs packaged in consumer size packages can register these by sending proofs of proposed labels to: Meat and Processed Animal Products Division; Process, Formula, and Label Registration Unit; Canadian Food Inspection Agency; 59 Camelot Drive; Nepean, Ontario, K1A 0Y9; Tel. No.: (613) 952-8000

Exporters should be aware that there is a label registration fee charged for all meat/poultry labels registered with CFIA.

Labels for bulk packages (cartons) of non prepared products are not required to be registered, but must bear the Canadian mandatory label requirements. The main panel must be an intact section and not a combination made by uniting two or more sections during carton assembly.

If unstamped product is going directly to the consumer, the export certificate will have "*UNSTAMPED*" preceding the product description. The importer must identify the destination of the product to the exporter.

a. Descriptive terms applied to meat and poultry product must be consistent with Canadian Food and Drug Regulations and the Canadian Meat Inspection Regulations.

b. Final Label Approval Request. Establishment management has the responsibility to document to inspection personnel that they have requested final approval for a label

from CFIA within 120 days as required. Final approval can be obtained by a telephone request to CFIA. Without this information no authorization exists to certify product reflected by this label for export to Canada after 120 days from the proof approval date.

c. Filing of approved labels. A copy of the approved label is forwarded directly to plant management from CFIA.

d. Registered labels cannot be transferred from one establishment for use at another establishment for products being exported to Canada.

e. Obsolete Label Registration. A Canadian label registration number given to a U.S. meat product will be valid for a period of ten years only, following the registration date. It is the responsibility of the importer and the U.S. establishment to ensure that the label registration numbers for the imported meat products are still valid. Labels close to being cancelled should be resubmitted for registration.

2. Canadian mandatory label requirements. The following information must appear on all meat and poultry labels:

a. The common name of the product.

b. The country of origin.

(1) The lettering "*Product of USA*" must appear immediately below the product description.

(2) The lettering must be at least half the height of the largest letter on the main panel.

c. The net quantity of the product.

(1) Net weight declaration.

(a) The words "*Net*" or "*Net Weight*" must be used in the net weight declaration. Abbreviations of "*Net*" and/or "*Weight*" are prohibited. The word "*Net*", used alone, is acceptable for both English and French.

(b) Net weight must be declared in metric units. Dual net weights, in metric and avoirdupois, are acceptable. Associated unit weight symbols (g, kg, lb, oz), as applicable, must be in lower case letters without punctuation and without the plural "s", as shown.

(2) Net weight statement.

(a) Labels for products of various weights (catch weights), e.g., beef cuts, hams, turkeys, chickens, must bear a net weight statement when submitted for approval. Exporters may ship catch weight products, however, without marking the actual weight in the net weight statement on individual packages. The net weight figures may be added at the time of weighing and pricing in Canada.

(b) Shipping containers containing catch weight products must show a net weight declaration and a net weight statement when shipped.

d. The list of ingredients. If mechanically separated meat (specifically, meat that has been "deboned") is an ingredient, then "mechanically separated meat" must be included as an ingredient on the label.

e. The name and address of the firm.

(1) The complete name and address--including the name of the country--of the manufacturer or first dealer must be shown.

- (2) The first dealer must be registered tenant of a USDA inspected plant or a Canadian distributor.
 - (3) The name of the first dealer must be preceded by the words "*Prepared for*".
 - (4) Multi-establishment firms may show the address of the central office instead of individual plants preparing the product.
 - f. The USDA official inspection legend.
 - g. The storage instructions.
 - (1) All products that are not shelf stable must provide storage information, e.g., "*Keep refrigerated*," or "*Keep under refrigeration*," if chilled product, or "*Keep frozen*," if frozen product, as applicable. Canada rejects frozen product in containers labeled "*Keep refrigerated*."
 - (2) The storage instruction may be in the checkoff form on a shipping container.
- 4. Prepackaged product (consumer-size packages).
 - a. Immediate containers. Labels of all consumer-size packages of meat and poultry product must show:
 - (1) All mandatory label requirements on the main panel.
 - (2) The product name, ingredients statement, and net weight in English and French.
 - b. Shipping containers. Shipping containers for which the immediate containers have been approved by the Canadian Label Unit need not be submitted to that office for approval. It will be the packer's responsibility, however, to ensure that the containers bear all mandatory label requirements, i.e.:
 - (1) The product description that is identical to the marking of the inner containers.
 - (2) The country of origin (Product of USA) must appear immediately below the product description. The lettering must be at least half the height of the largest letter on the main panel.
 - (3) The net quantity of the meat.
 - (4) The packer's name and address, including country.
 - (5) The USDA official inspection legend.
 - (6) The storage instructions, e.g., "*Keep Refrigerated*" or "*Keep Frozen*" for chilled and frozen product, respectively.Shipping containers are exempt from the bilingual labeling requirements even if the marking of the immediate container is in both official languages.
- 5. Labeling sealed product (vacuum packed). Sealed packaged poultry carcasses and parts shipped in fully labeled outside containers must be marked or labeled by one of the following methods:
 - a. Product individually marked with the USDA inspection legend. Frequently, frozen individually stamped product is not easily identifiable inside the package and may therefore be subject to rejection. To ensure ease of identification of product origin, it is recommended that bag closure and identification be one of the following:
 - (1) Heat sealed and the bag imprinted with the EST. number, e.g., "Est. 38."
 - (2) Closed by a clip bearing the Est/Plant number.

- b. Product not individually marked with the USDA inspection legend but packaged in:
 - (1) Printed sealed bags bearing all mandatory labeling information.
 - (2) Plain sealed bags with insert labels bearing all mandatory labeling information.
 - (3) Plain sealed bags with self-destructive pressure-sensitive labels applied that bear all mandatory labeling information. (Self-destructive labels are those that, once applied to the container, cannot be removed intact).
- 6. Labeling of Canned Products.
 - a. Canned products with lithographed labels which exhibit the country of production and establishment number must have the production date permanently marked on the body of the can. If only the country of production appears on the label, then the establishment number must be permanently marked on the body of the can as well.
 - b. Canned products with removable labels must have the name of the country of origin (or an internationally recognized code), the establishment number, the code for the production date, and type of product permanently marked on the body of the can.
- 7. Labeling of shipping containers.
 - a. All or part of the mandatory information may be pre-printed on or applied to a shipping container by means of a self-destructive pressure-sensitive label or applied by on-line printing. (Self-destructive labels are those that, once applied to the container, cannot be removed intact).
 - (1) The weight may be handwritten.
 - (2) The use of a check-off system or stamping or stenciling of the product name is permitted.
 - b. Placement of labels on containers.
 - (1) The label must be applied horizontally on the main panel.
 - (a) The upper right hand corner is the main panel on a square or rectangle combo bin.
 - (b) The label must be applied in close proximity to the top of a round combo bin.
 - (2) Size of label.
 - (a) The label of a small shipping carton must cover at least 75% of the main panel.
 - (b) The minimum size of the label on a large container (combo bin) must be 8 1/2 x 11 inches (22.5 x 30 cm).
 - c. The product description on the shipping containers must be the same as that registered with the Standards and Label Unit of the Canadian Meat Hygiene Division.
- 8. Canadian disposition of product for shipping container labeling or USDA export stamp non-compliance.
 - a. The broker/importer or representative may sort rejected lots by removing all non-complying containers; or correcting any labeling deficiency, except for the export stamp, by relabeling, stenciling, or obliterating the incorrect markings on all non-complying containers.
 - b. Shipping containers on which the export stamps are missing, incorrect, or are completely illegible will be permitted entry provided an official of the Food Safety and Inspection Service (FSIS) affixes the export stamp to these containers. The marking of

these containers must be under the supervision of a Canadian Food Inspection Agency inspector in an establishment registered for inspection of imported meat products.

Shipping containers with export stamps partially legible will be permitted entry providing the identifying characters are identical to complete export stamps of other containers in the lot.

c. Lots rejected for export stamp or shipping carton labeling deficiencies may be re-offered for reinspection provided all non-complying containers are removed or corrected. In the case of partial shipments, the complying portion of the shipment can enter using the original FSIS form 9135-3, whereas the sorted, non-complying part of the shipment may be accepted, following correction of the deficiencies and on the basis of a replacement certificate.

Entire shipments that are rejected can be re-certified when the deficiencies are corrected. The Canadian inspector will select the appropriate sampling plan and reinspect the lot.

Note: The Canadian Inspection Agency (inspector at the reinspection establishment) must be notified of shipments of labeling to be used for relabeling. Failure to notify CFIA will result in seizure of the labeling.

9. The Quebec requirement. A Quebec provincial "Order-in-Council", dated April 15, 1967, requires that labels of products marketed as consumer ready units in the Province of Quebec be written in the French language. Though not required, it is recommended that foodservice products for Hotel, Restaurant, and Institutional (HRI) trade be labeled in this manner as well. Bilingual labeling is permitted, but wording in French must precede that of the second language. The Order requires that food labels show:

- a. Product nature, composition, use, exact quantity, origin, etc.
- b. Name and address of manufacturer, preparer, conditioner, or processor.
- c. Country of origin.

B. Specific Labeling Requirements for Poultry

General labeling requirements are applicable.

1. Shipping containers. Though not recommended, shipping containers with hand holds may be used for product destined to Canada, provided the product is wrapped with a protective covering. Information on the main panel of shipping containers must include:
 - a. All mandatory labeling requirements.
 - b. The official U.S. grade mark.
 - c. The statement, if applicable: *"For Further Processing"*.
2. Pliofilm bags. Labels on pliofilm bags must show:
 - a. All mandatory labeling requirements.
 - b. The official U.S. grade mark
3. Kidneys and sexual organs.
 - a. Labels of consumer packages containing carcasses or parts from chickens under 8 weeks of age must contain the statement *"May contain kidneys"/"peut contenir des reins"* as part of the product description on the main panel. The statement must have minimum size lettering of 1.6 mm.

b. Containers of poultry with kidneys removed should be clearly marked by lot number or other acceptable means to be readily identifiable when shipped. Record:

- (1) All marks or lot numbers placed on containers.
- (2) Where and when poultry was stored.
- (3) The name of the inspector present during procedure.

4. Kind name for product description. The following kind names are acceptable: chickens, chicken capons, stewing hens, young turkeys, mature turkeys, young ducks, mature ducks, young geese, and mature geese.

Note: "*Capon*" may be used to describe only a carcass of a male chicken desexed by mechanical removal of testicles.

5. "Boneless" or "bone-in" must precede the name of the species of meat, either alone or as a generic name (Example: Boneless Chicken) or it may be followed by the name of a cut acceptable in Canada.

6. Grading of Poultry Carcasses.

a. The grade designation for whole poultry carcasses destined for Canada is no longer mandatory. If graded, the grade designation (U.S. Grade A, Grade Utility, or Grade Canner) must appear on all retail packages and on all shipping cartons for poultry carcasses. Product that is eligible for a U.S. grade may be identified as such. Product that has no equivalent U.S. letter grade, such as Canada Utility or Canada Canner, is to be labeled "*Grade Utility or Grade Canner.*"

b. Ungraded whole poultry carcasses must be declared as "ungraded" on the export certificate. It is not necessary to include the term "ungraded" on the product label.

c. Poultry carcasses graded for export to Canada must be accompanied with the original Poultry Products Grading Certificate (PY-210). The product description (common name) on the export certificate (FSIS Form 9135-3), as well as the product label must reflect the quality grade. The common names to be used for whole poultry carcasses are as follows:

Chicken -- Poulet; Mature chicken -- Poulet adulte; Old rooster -- Vieux coq; Capon -- Chapon; Rock cornish hen -- Poule rock cornish; Young turkey -- Jeune dindon; Mature turkey -- Dindon adulte; Young duck -- Jeune canard; Mature duck -- Canard adulte; Young goose -- Jeune oie; Mature goose -- Oie adulte

d. Poultry graded for export to Canada must satisfy the criteria for the Canadian grade, in addition to the equivalent U.S. grade standards. USDA graders have been cross-trained and will provide the following statement on the official Poultry Products Grading Certificate (PY-210):

"*Product covered by this certificate meets grade requirements for Canada ____.*"
(The blank will indicate the appropriate Canadian grade.)

7. Inedible Product. Label approval for inedible products is not required by Canada. However, shipping cartons must bear the following mandatory information in English or both in English and French:

- a. Complete and accurate name of product, e.g., "*Decharacterized Chicken Livers.*"
- b. "*Inedible - Not for Human Consumption,*" "*Inedible - Animal Food Only,*" or words to that effect.
- c. "*Product of USA.*"
- d. A net weight declaration.

- e. Packer's name and address, or the name and address of the receiving Canadian firm preceded by the words "*Prepared for*".
- f. Plant number without inspection legend. (Do Not Use "Establishment" in relation to number.)

MARKING OF PRODUCT

A. Marking Requirement. The USDA official inspection legend must be applied to inspected and passed meat product as follows. This includes all product in closed containers bearing the inspection legend and all mandatory labeling information.

- 1. Poultry Carcasses.
 - a. Individual carcasses must be marked with a breast tag bearing the inspection legend and all other mandatory labeling information except storage instructions and weight declaration.
 - b. Alternatively, carcasses must be packaged individually in containers bearing all mandatory labeling information.
- 2. Parts. Parts (portions) packed in containers weighing:
 - a. Up to 4.5 kg (10 lb) must bear all mandatory labeling information.
 - b. More than 4.5 kg (10 lb) must be shipped in accordance with requirements for further processed product or the shipping containers must be marked "*Not for Retail trade*." See subparagraph "Shipment of Unmarked Product".

B. Product Impracticable to Stamp.

- 1. Small organs or cuts for which individual stamping is considered impracticable are exempt from the marking requirements. They must, however, comply with one of the following packaging procedures:
 - a. Product may be packaged in fully labeled consumer-size packages. This type of packaging requires label registration with CFIA.
 - b. Product may be packaged in bulk containers. Labels for these containers are not required to be registered but must bear all mandatory labeling requirements.
 - c. Product may be shipped as unmarked product, and if so, must meet the requirements for shipping "unmarked" product.

C. Shipment of Unmarked and Unstamped Product (includes raw and further processed products)

- 1. Definitions:
 - a. Unmarked poultry products - products do not bear the poultry inspection legend directly and they are packaged in non-labeled or partially labeled containers (i.e., they are missing all or part of the information in A.2. under Labeling Requirements above)
 - b. Unstamped poultry products - individual units that do not bear the USDA inspection legend but are packaged in a fully labeled shipping container (bears all mandatory information on the outside of the shipping container -see A.2. under Labeling Requirements above).

The following packaging/labeling procedures will exempt product from USDA sealing

requirements and notation of "unstamped" on the export document even though the USDA inspection legend is not found directly on the product:

- (1) If the USDA legend is stamped on a sealed bag enclosing the product or applied to a breast tag on the product, it is not considered "unstamped."
- (2) If an acceptable "tamper evident seal" method is used:
 - (a) use of tape bearing the USDA inspection legend closed in such a way that the container cannot be opened without breaking the seal;
 - (b) use of a strap bearing the company name such that the strap would have to be cut to open the container;
 - (c) use of combo bins with a liner that can be sealed with a company seal bearing the name of the company such that the plastic strap or metal seal cannot be removed without breaking the seal or tearing the bag;
 - (d) closing by means of a pressure sensitive label which doubles as a "tamper evident seal" which displays either the USDA inspection legend or a full label with all mandatory requirements.
 - (e) "shrink wrapping" containers then applying a full pressure sensitive label with all mandatory requirements on the outside.

"Unstamped" is not related in any way with presence or absence of the export stamp.

2. Requirements for sealing shipping containers, trucks, or other types of containers conveying product to Canada

- a. "Unmarked" poultry products may be imported into Canada provided:
 1. these products are consigned only to a Canadian registered establishment for further processing;
 2. they enter in a truck or other conveyance that is sealed with a USDA seal;
 3. the seal number is recorded on the FSIS Form 9135-3 (Meat and Poultry Export Certificate of Wholesomeness for Canada); and
 4. the product description on the certificate is preceded by the word "UNMARKED"; for example: *"unmarked boneless ham"*.
- b. "Unstamped" poultry products may be imported into Canada sealed in one of the following ways:
 1. the truck or conveyance (e.g., lined combo bin) may be sealed by a USDA seal and the seal number is recorded in the "Remarks" section of FSIS 9135-3. The product description on FSIS Form 9135-3 must also be preceded by the word a " Unstamped."

4. Fully labeled poultry products, stamped product or unstamped product in sealed bags which are packaged in fully labeled shipping containers do not require tamper-evident sealing or a USDA seal on the truck/conveyance.

DOCUMENTATION REQUIREMENTS

A. Certification Requirements for poultry products.

1. All export certificates accompanying edible poultry products must be preverified by the Canadian Food Inspection Agency's Import Control Office in Ottawa. Details of the procedure

may be found in the Canadian Export Procedures document found in the FSIS Export Library or may be obtained from the FSIS Technical Service Center, Omaha, NE, phone (402) 221-7400.

Note: FSIS Form 9135-3, Certificate for Export of Meat and Poultry Products to Canada, is reprinted annually with a version corresponding to the current year (e.g., US-CA-99) and the old calendar year version becomes obsolete after December 31st each year.

2. All export certificates accompanying product must be signed by an FSIS veterinarian. The veterinary degree (DVM or equivalent) and the District/Circuit code must be indicated after the signature.

3. Fresh/frozen and processed products: Obtain FSIS Form 9135-3--Certificate for Export of Meat and Poultry Products to Canada.

a. Required information on export certificates.

(1) Must include for each product label/Est. #:

- (a) complete and accurate product name (if applicable, include the volume of the individual container)
- (b) Canadian label approval number (if applicable)
- (c) weight of lot
- (d) number and type of containers in the lot (for canned product, indicate the volume of individual containers together with the number of containers within the shipping carton on the export certificate, example: (860 ml x 12)).

(2) The product description on the export certificate must be the same as that:

- (a) Printed on the shipping containers.
- (b) Registered with the Standards and Labels Unit of the Canadian Meat Hygiene Division.

b. Export certificate continuation sheets. Obtain FSIS form 9135-3A when a continuation sheet is required to complete itemization of products in the shipment because of insufficient space on the FSIS Form 9135-3. Type the following statement in the "Remarks" section of FSIS Form 9135-3: "*Continuation sheet attached.*" Do not use company letterhead or USDA/FSIS letterhead stationery.

c. "In lieu of" Certificates. Replacement certificates issued in accordance with FSIS Directive 9000.1 (9/9/1999) should reflect the following statement in the "Remarks" section, rather than in the left margin: "*Issued in lieu of Certificate No. _____. The export mark on the product covered by this certificate shows Certificate No. _____.*" This is advised because the margin is often cut off when faxed to the Import Control Office in Ottawa.*

d. Items can be deleted from a preverified export certificate. Notify the CFIA border inspector verbally or with a letter from either the USDA IIC or company. DO NOT mark through an item on the original certificate.

e. In the event an exporter does not use a preverified certificate, CFIA must be notified by the exporter that the certificate has been cancelled. If the shipment is delayed more than seven days from the date of preverification, the exporter must notify CFIA.

4. The export stamp. The export stamp showing the certificate number must be applied to the main panel of each shipping carton. Do NOT apply the export stamp to the export certificate.

5. Poultry Carcasses. All shipments of graded whole poultry carcasses into Canada must be

accompanied with the original grading certificate.

6. Additional Statements.

Fresh/Frozen Poultry Product (Including further processed). Type the following statements, as applicable, in the "Remarks" section of FSIS Form 9135-3:

a. Slaughter statements.

(1) Humane slaughter: *"The birds the meat of which is covered by the present certificate were subject to humane slaughter and were stunned before slaughter."*

(2) Ritual slaughter: The requirement for stunning of poultry does not extend to poultry slaughtered in conformance with ritual slaughter procedures. Use the following statement for birds that have received ritual slaughter: *"The poultry products covered by this certificate are derived from birds that received (Kosher, Halal) slaughter as based upon documentation provided by religious authorities or by (Kosher, Halal) label declaration"*.

Note: delete the word Kosher or Halal in the ritual slaughter statement as applicable.

(3) Decapitation (fowl only): Canada allows complete decapitation without prior electrical stunning as an acceptable method of slaughter for fowl. However, this procedure is acceptable only where electrical stunning results in excessive bone breakage and consequent loss and increased public health risk. Use the following statement: *"The poultry products covered by this certificate are derived from fowl slaughtered by decapitation without prior electrical stunning."*

b. Statements reflecting the use of hyperchlorinated water or the non-use of hyperchlorinated water in poultry production are no longer required for poultry products exported to Canada.

7. Product Intended for Ships' Stores. Obtain FSIS Form 9060-5. Type the following statement in the "remarks" section: *"Product Intended for Ships' Stores."*

B. Pharmaceutical Requirements.

1. Obtain FSIS Form 9205-7 (7/88) formerly MP Form 17, Certificate for Glands, Organs, and Offal for Pharmaceutical Purposes. This certificate does not need to be submitted for preverification by the Import Control Centre in Ottawa.

2. Certificate Number. FSIS Form 9205-7 is not serially numbered. Derive the certificate number required for use on the export stamp from the date the certificate is obtained, e.g., in the order, respectively, month, day, year: October 14, 1985 - 101485.

Export Stamp on FSIS Form 9205-7. Stamp the official export inspection mark in the lower left corner of FSIS Form 9205-7 in the space indicated for the official stamp.*

C. Waiver to Canadian Requirements

1. The following statement must appear in the "remarks" section of FSIS form 9135-3 if the company has been granted a waiver to Canadian labeling requirements:

"The Canadian requirements for labeling and labeling registration have been waived for the product listed above because it will be processed in Canada and exported to the U.S. or other countries."

4. The product must be identified as "unmarked", which requires a USDA seal on the truck.

D. Modified Procedure to Export Products Under Intensified Reinspection

U.S. companies have the option of forwarding the original laboratory result report showing negative or enumerated results. Alternatively, the results may be typed in the remarks section of the Certificate for Export of Meat and Poultry Products (FSIS Form 9135-3), i.e., "*Products tested for _____ with the following results: _____ (negative, not detected, X ppm, etc.)*".

HANDLING/STORAGE REQUIREMENTS

A. Combo Bins

1. Only fresh poultry cuts are permitted entry in combo bins. The use of combo bins for export of frozen poultry cuts is prohibited. (Frozen cuts are permitted entry only in closed shipping containers bearing all mandatory labeling requirements.)
2. Combo bins must be consigned directly to Canadian registered establishments.
3. Combo bins must bear all mandatory labeling information for shipping containers.

B. Truckload or Carload Lots

Placards. Loose or bulk poultry and edible fats conveyed in railroad cars, trucks, or trailers must be accompanied by a placard (12"x12") that bears all mandatory labeling requirements. The placard must be affixed to the door of the vehicle containing poultry and in a conspicuous location of the vehicle containing edible fats.

C. Repackaging of U.S. Product Prior to Export to Canada

1. The repackaging of product prior to export to Canada from plant A's boxes to plant B's boxes is permitted provided that the product is further processed during the repackaging procedure.
2. Repackaging of product without further processing of the product is prohibited. Switching product from one vacuum pack to another vacuum pack with a different establishment number is not considered further processing.

D. Handling Inedible Product. Canada requires that:

1. The chilling, packing, and marking of inedible poultry products for animal food must be carried out in rooms or areas where poultry product for human consumption is not handled.
2. A poultry product that is not approved for human food but is passed for animal food must be directed to and processed in a designated room of the inedible products area.

INEDIBLE/EDIBLE PRODUCT FOR ANIMAL FOOD

A. Inedible Product for Animal Food.

1. All inedible product imported for animal food will require appropriate labeling and certification with FSIS Form 9060-9 (MP Form 415-3). The establishment number and name from which the inedible products are exported must be typed on the inedible certificate.
2. The inedible poultry products may originate from any federally inspected establishment.

3. Inedible poultry products for pet food in naked blocks are eligible for export to Canada provided the following conditions are met:

- a. The inedible poultry products must originate from USDA establishments.
- b. The inedible poultry products must be decharacterized.
- c. The inedible poultry products on the pallet must be properly shrink-wrapped.
- d. The inedible poultry product is properly labeled by means of a placard with the following information:
 - (1) Complete and accurate product name, e.g. decharacterized chicken livers.
 - (2) Inedible - NOT FOR HUMAN CONSUMPTION.
 - (3) Product of USA
 - (4) A net weight declaration.
 - (5) Packer's name and address, or name and address of receiving Canadian firm.
 - (6) Plant number without inspection legend.
 - (7) Keep frozen.

Note (1) ,(2),(3) must appear in close proximity to the product name.

- e. The inedible poultry products must be consigned to a Canadian pet food manufacturer.
- f. Condemned poultry carcasses, including individual heads separated from carcasses, may be exported for use in animal food manufacture.

4. If inedible emulsified duck and turkey product is designated by the exporter as product to be re-exported to the European Union and the exporter provides written certification that the product meets the requirements of EEC Directive 90/667/EEC Article 2, point 3, then the following statement can be added to the FSIS Form 9060-9 or on an accompanying USDA Letterhead Certificate:

"Material described on this certificate originated in an establishment operating under US Federal Inspection and is derived from low risk material as defined in Article 2, point 3 of Directive 90/667/EEC."*

B. Edible Product for animal food.

All products imported as edible must follow the usual procedures regulating the product being imported. These products may be exported to Canada under the following conditions:

1. Obtain FSIS Form 9135-3 and type the following statement on the face of the certificate:
"For Animal Food - For Export to Canada."
2. Canadian label approval is required.
3. Product must meet edible requirements, e.g., whole livers must be branded and have attached lymph nodes.

OTHER REQUIREMENTS

A. Inedible Animal Byproducts. Veterinary Services, APHIS, or FSIS serving in their behalf are responsible for certifying animal byproducts for export.

B. Hyperchlorination of Water.

Poultry and poultry products intended for export to Canada may be subjected to hyperchlorinated water in accordance with the U.S. guidelines for the use of hyperchlorinated water. Canadian requirements allow the chilling of reprocessed birds in the same chill tank as regular production provided the process is controlled under a HACCP plan implemented in accordance with 9 CFR Part 417.

C. Use of Trisodium Phosphate (TSP).

The following conditions apply to the use of TSP:

1. The TSP solution, dissolved in water to a concentration between 8% and 12%, may be applied only to raw poultry carcasses that have been inspected.
2. The TSP solution must be maintained between 45°F (7.2°C) and 55°F (12.8°C) for raw chilled poultry (i.e., post chill).*
3. The TSP treatment solution must be continuously circulated through a filtration system.
4. Exposure of the carcasses to the TSP solution cannot exceed 15 seconds for the pre-chill or post-chill

D. Canadian import inspectors must be able to view the export stamp and product labels on cartons/combo that are placed on the rear of the truck. It is advisable to position these cartons and/or combos at the time of loading in order to avoid any delays at the border

1. If the inspector is unable to verify the export stamp or the product labels, the company has three options:
 - a. Have a carton/combo removed or turned around so the inspector can examine the shipping container at the border,
 - b. move the product to the designated reinspection facility in Canada so the Canadian inspector can verify the information on the shipping container,
 - c. or upon request of the U.S. exporter or the Canadian importer, move the product to any other Canadian reinspection facility that may be closer to the border for visual inspection by the Canadian inspector.
2. Full reinspection of a shipment designated as a "skip lot" will only occur if there is a problem with the export stamp or shipping label.

E. Return of USDA-Accepted Canadian Export Product.

1. Canadian export product that has passed U.S. import inspection. Meat and poultry exported to the United States from Canada becomes U.S. product after it has passed U.S. import inspection and has been released to the importer. To export this product back to Canada, the product must be certified for export under the usual USDA certification procedure. However, FSIS form 9135-3 does not need to be submitted for preverification by CFIA prior to shipping.

The following statements must be typed in the "Remarks" section of FSIS Form 9135-3:

- a. *"The product originated in Canada."*
- b. *"The product has been under USDA control for the duration of its stay in the United States."*

2. Immediate return of product. An exception to subparagraph 1. may be made if the shipment is returned immediately and is accompanied by all original export certificates. The product is ineligible for entry into Canada if not accompanied by the applicable certificates. Exporters may wish to contact Canadian regional inspection officials in the region in which the origin plant is located for advice on return of product on a case basis.

F. Return of U.S. Product Rejected in Canada.

1. Product refused by importer. If product does not comply with the importing company's specifications, product can freely return to the U.S. with a copy of FSIS form 9135-3. If problems occur at the point of re-entry, contact the FSIS Technical Service Center, Omaha, NE, phone (402) 221-7400 for assistance.
2. Product refused by the Canadian Food Inspection Agency.
 - a. Refusals due to health concerns (ie. fecal contamination, microbiological contamination, residue violation, etc.) will be handled on a case by case basis. Contact the appropriate District Office covering the U.S. destination of the returned product in accordance with FSIS Directive 9010.1.*
 - b. Refusals due to non compliance with CFIA's requirements (ie. labeling discrepancies, lack of tamper evident seals, etc.) are free to return to the U.S. with a copy of FSIS form 9135-3.

G. Personal consumption. Meat or poultry product weighing 44 lb (20 kg) or less intended for personal consumption of the traveler is permitted entry without export documentation. This includes product sold through mail order, which needs to identify the consumer on the packing slip or company letterhead and indicate that the product is not intended for resale.

H. Sample/Research Product.

1. Meat or poultry product weighing up to 220 lb (100 kg) intended for sample or research use and not for sale is permitted entry without export documentation provided that:
 - a. A packing slip or letter is enclosed bearing the establishment, name, and address of the plant, product name and weight, and the statement: "*Not for Sale.*"
 - b. The outer carton is marked: "*Sample - Not For Sale.*"
 - c. The Canadian importer has provided declaration for entry of the sample.
2. For additional assistance sending sample/ research product into Canada, contact the appropriate regional office: Moncton, New Brunswick, (506) 851-7400; Montreal, Quebec, (514) 283-8888; Guelph, Ontario, (519) 837-9400; Winnipeg, Manitoba, (204) 983-4769; Calgary, Alberta, (403) 292-4364; Vancouver, British Columbia, (604) 666-0841.

I. Mechanically Separated Species.

1. Obtain label approval from CFIA prior to shipment. Label and sample submission may be done at the same time.
2. Compositional standards:
 - a. The calcium content shall not exceed 0.027% for each one percent (1%) of protein.
 - b. The maximum bone particle size shall not exceed 2 mm.
3. Kidneys must be removed from poultry carcasses or parts prior to their use as material for mechanical separation.
4. Mechanically separated meat from poultry origin must be declared as such in the ingredient statement on labels of further processed products.

J. Sealing shipments of meat products exported from the U.S. into Canada.

1. An official USDA seal is required for shipments of "unmarked" or "unstamped" products.

2. The following conditions must be met if a shipment must be resealed (or an additional seal must be applied) after the export certificate has been preverified:
 - a. Removal of the initial seal, unloading, loading, and resealing the vehicle must be done under the supervision of the USDA inspector.
 - b. The USDA inspector must issue a letter on USDA letterhead with the following information: Identify the US-CA certificate number, the initial seal number, the replacement seal number and the reason why a replacement seal was needed.
3. This letter should accompany the original certificate to the border. Do NOT add a second seal number to the preverified certificate. Altering the certificate in any way invalidates the certificate, which will result in rejection at the border.

K.Ships' Stores. Meat and poultry products exporting to Canada intended for ships' stores must be stored in Canada under Canada Customs bond. Shipment must be accompanied with FSIS Form 9060-5, with the following statement in the "remarks" section: "*Product intended for ships' stores.*"

PLANTS ELIGIBLE TO EXPORT

A. Eligible Plants.

1. All federally inspected U.S. meat and poultry plants are recognized initially as eligible to export to Canada. Exporters should be aware that establishments not listed in the current FSIS Meat and Poultry Inspection Directory may experience delays in getting their certificates preverified. Contact the FSIS Technical Service Center, Omaha, NE, phone (402) 221-7400 for assistance.

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